

UTAH ATE SKILL CERTIFICATION PERFORMANCE EVALUATION FOOD SERVICE/CULINARY ARTS — TEST # 345

The performance evaluation **is a required component of the skill certification process**. Each student must be evaluated on the required performance objectives. Performance objectives may be completed and evaluated anytime during the course.

- Students should be aware of their progress throughout the course, so that they can concentrate on the competencies that need improvement.
- Students should be encouraged to repeat the objectives until they have performed at a minimum of **80% (moderately to highly skilled level)**.
- When a performance objective has been achieved at a minimum of 80% (moderately to highly skilled level), **X (X =YES)** is recorded on the performance summary evaluation form. If a student **does not** achieve 80% (moderately to highly skilled level), then the space on the summary sheet for that objective is left **BLANK**.
- All performance objectives **MUST** be completed and evaluated prior to the written test.
- The teacher will bubble in **A** on the answer sheet for item **#81** for students who have achieved **Xs** on **ALL performance objectives**.
- The teacher will bubble in **B** on the answer sheet for item **#81** for students who have **ONE or more BLANKS** on the performance objectives.
- The signed summary evaluation sheet(s) **MUST** be kept in the teacher's file for two years.
- A copy is also kept on file with the school's ATE skills certification testing coordinator for two years.

Students who achieve 80% (moderately to highly skilled) on **ALL** performance objectives and 80% on the written test will be issued an ATE skill certificate.

OBJECTIVES

THE REQUIRED PERFORMANCE OBJECTIVES ARE:

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| 20.0401-0305 | 1. Demonstrate appropriate food handler safety and sanitation procedures. |
| 20.0401-0402 | 2. Demonstrate proper mis en place and clean up. |
| 20.0401-0405 | 3. Demonstrate appropriate use of equipment. |
| 20.0401-0406 | 4. Plan, calculate costs and present a quantity menu item(s). |
| 20.0401-0503 | 5. Prepare and present a quality bakery item. |
| 20.0401-0602 | 6. Prepare and present a quality soup. |
| 20.0401-0602 | 7. Prepare and present a quality sauce with an appropriate food item. |
| 20.0401-0603 | 8. Prepare and present a quality protein entree. |
| 20.0401-0604 | 9. Prepare and present a quality fruit/vegetable item. |
| 20.0401-0605 | 10. Prepare and present a quality starch product. |